

Baked Ziti

8 servings • Category: Dinner • Generated by Nutrifax

Ingredients

- 450 g Pasta (dry, enriched)
- 500 g Beef (ground, lean, raw)
- 1 1/2 cup Cheese (ricotta, whole milk)
- 350 g Cheese (mozzarella, whole milk)
- 3 cup Tomatoes (crushed, canned)
- 3/4 cup, sliced Onions (raw)
- 3 clove Garlic (raw)
- 1 large Egg (whole, raw, fresh)
- 3/8 cup Cheese (parmesan, grated)
- 1 × 5 ml, ground Spices (basil, dried)
- 1 tsp, leaves Spices (oregano, dried)
- 1 tbsp Vegetable oil (olive)
- 1 1/2 tsp Salt (table)
- 1/2 × 5 ml whole Spices (pepper, black)

Instructions

1. Preheat oven to 375°F (190°C). Cook the pasta until just al dente (1 minute less than package). Drain.
2. Heat olive oil in a large skillet. Cook the onion for 4 minutes, add garlic and cook 1 minute more.
3. Add the ground beef and cook until browned, about 8 minutes. Drain excess fat.
4. Stir in the crushed tomatoes, basil, oregano, 1 teaspoon salt, and pepper. Simmer 10 minutes.
5. In a bowl, combine the ricotta, egg, remaining salt, and half the Parmesan.
6. In a greased 9×13 inch baking dish, layer: half the pasta, half the meat sauce, dollops of ricotta mixture, half the mozzarella. Repeat. Top with remaining Parmesan.
7. Cover with foil and bake 25 minutes. Remove foil and bake 15 minutes more until bubbly.

8. Let rest 10 minutes before serving.